

Which Italian has the fan?

By Cindy Johnson
Staff Writer

Candida broke the fan. Evaristo bought a new fan. Evaristo gave the fan to Giannina. The fan is missing! Giannina took the fan to Crespino. But Coronato took the fan from Crespino. Crespino stole the fan back again. Candida wants the fan. Evaristo tried to get the fan back from Giannina. But Giannina doesn't have the fan. And Crespino got rid of the fan. Where, oh where can the fan be?

And this is only the beginning! The beginning of a rollicking Italian comedy entitled—you guessed it—The Fan, and of Clarke's 1976-77 theatre season. This fast-paced show, full of sight-gags and jokes, and written by Carlo Goldoni in the 18th century, is based on the commedia style, popular in Old Italy, improvised comedy on a theme with "stock" characters and typical situations. In other words, it's crazy characters in crazy situations, nosy people spreading half-truths, causing mistakes, mishaps, misbehavior, miscellanea...and a whole lot of fun!

Director Karen Ryker describes the show as an "18th century version of 'A Shot in the Dark.'" She's exceptionally pleased with the very inventive cast, which is working well together and are quick-witted and quite hilarious even out of rehearsal. Nancy Linari is the peasant girl, Giannina; Pat Tulley (Crespino)

and John Setaro (Coronato) play the two "clowns" in love with her; Paul Rucker is her over-bearing brother, Moracchio. Marcia Lancaster is the young Signorina Candida; Mary Claire Handzik is her very "upper-class" aunt, Signora Geltrude, while the two young "gentlemen" in love with her are Peter Dolson (Signor Evaristo) and Steve Abolt (the baron del Cedro). Vince Williams is nothing less than the pompous, yet loveable Count. Other "nutty" characters are played by Bruce Bonnewell (Timoteo), Theresa Hofer (Limomcina), Mary Beth Casey (Tognina), and Paula Sepkowski (Scavezza).

The set designed by David Brune will no doubt add to the action. With a conglomeration of platforms, ramps, steps, opening-slammng doors, rolling awnings and a real fountain, Brune and crew will create a caricature of the "typical" Mediterranean village.

The costumes and make-up are designed by Anna Heineman, a senior who is also busy with her crew-creating bright attire of a peasant-caricature style.

Performance dates are Oct. 7, 8, and 10 at 8 p.m., with a special Homecoming matinee Sat., Oct. 9, at 2 p.m. Students are reminded that one activity ticket can be exchanged in advance or at the door for an admission ticket, no matter when you decide to attend.



Photo by mary beth ryan

David Brune, Mary Beth Casey, and Marcia Lancaster make up part of the cast of the drama department's season premiere, "The Fan."

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CLARKE COLLEGE, Dubuque, Iowa

September 24, 1976

Lecture topic: myth of self

By Elizabeth Aga
Staff Writer

Dr. Arthur L. Herman, Professor of Philosophy at University of Wisconsin, Stevens Point will lecture on "The Myth of the Self in Buddhism," on Oct. 7 at 7 p.m. in AlH.

The theology and philosophy departments are also handling arrangements for lectures on Oct. 21, and March 24, 1977.

Sister Ann Michele Shay, theology department chairperson said the Oct. 7 lecture will "enlighten us on Buddhist teachings of ridding self of all forms of egoism."

Sister Ann Michele, who together

with Linda Hansen, philosophy department chairperson, is handling preparations, said the lecture will be held on Oct. 7 at 7 p.m. in Alumnæ Lecture Hall.

"Admission is free and everyone is invited to attend since the lecture will be geared toward a general audience," Hansen said.

The professor, who has an extensive knowledge of Eastern thought and religions served at the University of Minnesota, Minneapolis as visiting Professor of Humanities for two quarters last year.

Recipient of numerous fellowships, and an award for teaching excellence from University of Wisconsin, he has translated,

edited and written several works. His most recent book "An Introduction to Indian Thought" was published in 1976.

On Oct. 21, Dr. Donald Georgen, O.P., Assistant Professor of Systematic Theology at Aquinas Institute in Dubuque will lecture on "Sexuality and Friendship."

On March 24, 1977 Sister Ann Carr, BVM, Assistant Dean and Assistant Professor of Theology at Divinity School, University of Chicago will lecture on "Woman's Place and Religion: New Answers to New Questions."

The COURIER will announce time and place for the two lectures in coming issues.



Don and Lauretta Stribling, drama instructors at Loras, portray a couple surviving twenty-five humorous years of marriage in "The Fourposter."

Loras instructors star in comedy

Beginning on Sept. 24, a unique theatrical team will be unveiled to Dubuque audiences. Recreating roles performed in 1962 at the Cedar Rapids Community Theater, Don and Lauretta Stribling will again charm theater-goers in the humorous characterizations of Michael and Agnes in Jan de Hartog's play, "The Fourposter." Excerpts from the review taken from the Cedar Rapids newspaper state: "... 'The Fourposter,' is a joyful two hours - two hours that will have you chuckling a lot and laughing out loud frequently, and mayhap, occasionally misty-eyed... The play is a challenge for anybody who performs it, and the Striblings were brave to take it on. They obviously feel at home playing husband and wife."

"The Fourposter," a lively story of a twenty-five year marriage, is being performed as a benefit for the Dubuque Fine Arts Society. The Society, organized in April, 1975, helps support local artists, and

maintains a gallery at 422 Loras, for the display of visual arts and examples of the performing arts.

Dr. Robert Cronin, an Assistant Professor of Communication Skills at Loras College and president of the Society, is directing the production. Don Stribling, director of The Loras Players, is also an Assistant Professor of Communication Skills at Loras; and his wife, Lauretta creates all the costumes for Loras College productions. So all three are accustomed to working together.

Attend a performance of "The Fourposter," and see your friends, your parents, and yourselves reflected in the antics of Michael and Agnes, onstage at the Five Flags Theater. Curtain time is 8:00 p.m., Friday, September 24 through Sunday, September 26, with a 2:00 p.m. matinee on Saturday. Call 556-9641 for tickets and reservations.

Don't miss this fine evening of entertainment guaranteed to delight the entire family. Get your tickets for "The Fourposter," today!

around the dubuque colleges

The Academic Affairs Committee will meet Monday, Sept. 27, at 4:20 in room 202 CBH.

The Student Affairs Committee will convene Monday, Sept. 27, at 4:20 in the Mary Josita Formal Lounge.

An OCS Officers meeting will be held Tuesday, Sept. 28 at 6 p.m. in the OCS lounge.

A "Christian Womanity Workshop" will be held Thursday, Sept. 30 from 9 a.m. to 12:00 and 1-5 p.m. All Clarke students are welcome, with an ID.

Tri-College free day is Friday, Oct. 1. No classes will meet on the Tri-College campuses.

An opportunity for reflection and repentance will be available to the Clarke community at a Communal Penance, Monday, Oct. 4, at 7 p.m.

The OCS officers will meet Tuesday, Oct. 5, at 6 p.m. in the OCS lounge.

A reception and show opening for Spencer Rotzel, printmaker will be held Sunday, Oct. 3 from 3-5 p.m. at the University of Dubuque Art Gallery. The show will continue through Oct. 24.

Rossiter-Haught-Vitale water-color show will open at the Flora Park Barn on Sunday, Oct. 3 and continue through the month. Hours: 2-5 and 7-9 p.m. week days and 2-5 Saturday and Sunday. Mrs. Dorothy Rossiter and Mr. Roy Haught are well known Dubuque artists. Mr. Thomas Vitale is a new Dubuquer who is on the Loras College faculty. Mrs. Rossiter will give a demonstration at 2 p.m. and a gallery talk at 3 p.m. on the opening day.

On October 14, 1976, Robert Bly will give a poetry reading in ALH to which everyone is invited. To prepare for Bly's reading, the English department is sponsoring an informal discussion of Bly's poetry

and theory on Tuesday, September 28, at 4:20 p.m. in the Mary Fran Lounge. All interested people are cordially invited to this session.

The following students have been selected as members of 13 x 13, a touring musical group: Michele Dierickx, Teresa Eggen, Jean Epperson, Michelle Failor, Anita Guaccio, Beth Kloser, Mary Kay Knapp, Meg Koller, Patty Liston, Liz Rosado, Judy Speirs, and Karen Thompson (assistant director).

Rita Holmberg, member of the food and nutrition faculty and a registered dietician, is featured in the October issue of Betty Crocker Sphere magazine. Included are various Holmberg recipes for cakes, cookies, and pies, all made with whole wheat. A two-page color picture spread accompanies the article.

Food and nutrition majors will attend an all-day seminar in Iowa City on Wed., Sept. 29. The seminar is entitled "Diet Therapy USA." The students will be accompanied by Mrs. Barbara Schick and Rita Holmberg.

page 2 the COURIER, september 24, 1976

"A place to go to, relax and have a good time"

By Meredyth Albright
Staff Writer

Gene Hawkins is new among the Clarke staff, but certainly is not new to the Clarke campus. During his four years as a student at the University of Dubuque he appeared in several Clarke plays. This year he appears in the Clarke Bar as its manager.

Gene had planned on going to graduate school after graduation with a degree in drama and speech, but felt he wasn't ready yet for graduate school. Previously, Gene had experience at the Ryan House, Mr. Steak, and for ARA at U. of D. and he thought he would enjoy continuing in this area. Gene does not regret his drama degree because it has given him a "gift to work with human beings outside of the theater."

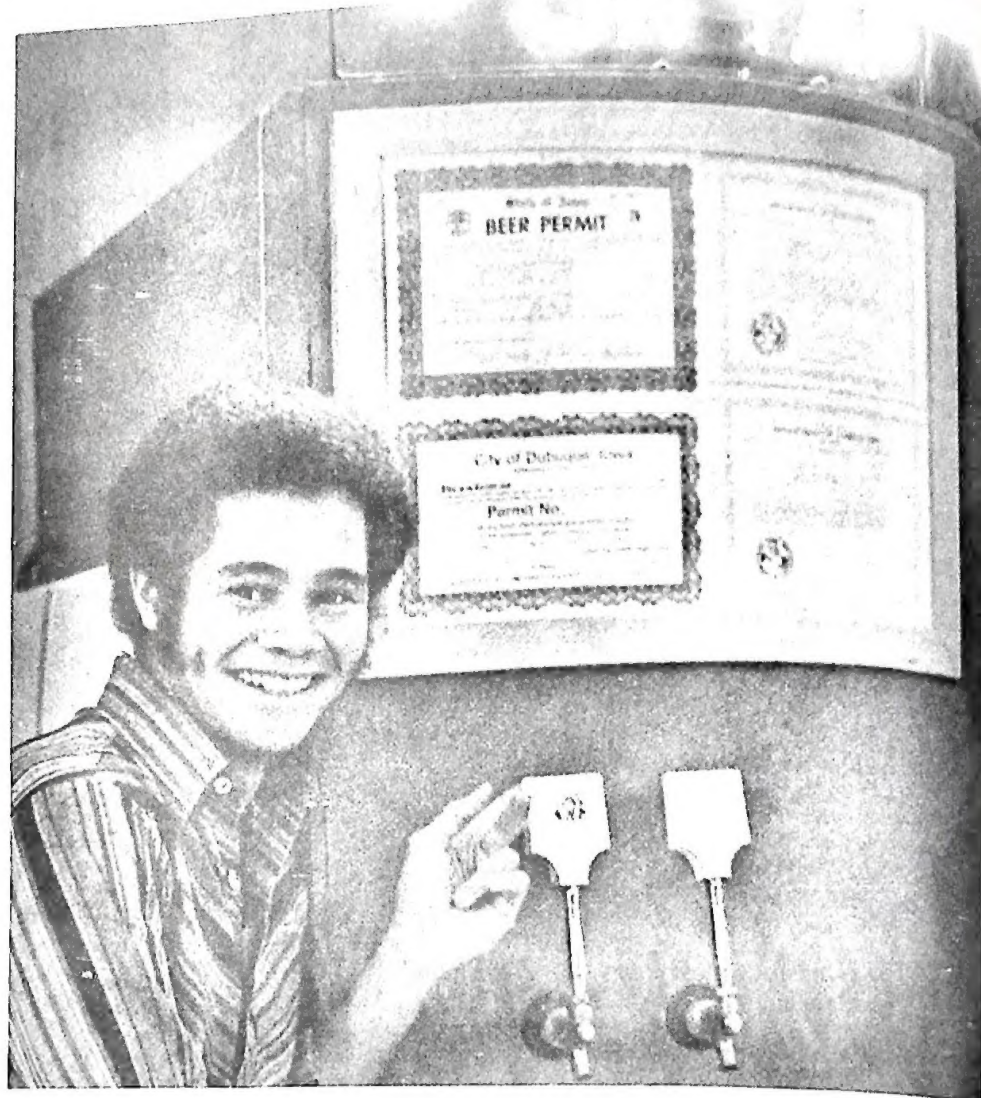
While Gene is managing the Clarke Bar, he is also training to be assistant manager in the cafeteria. He spends nine hours a day working for ARA at Clarke. Gene's work at

the Clarke Bar entails ordering and taking inventory of stock; being in charge of student workers and their payroll; and assuming responsibility for patrons.

Gene is very optimistic that the Clarke Bar will be a success. He is doing all he can to make "the Clarke Bar a place where students are proud to go." If students are not happy Gene encourages them to talk with him or John Dombo, food service manager, so that positive action may be taken. For example, students wanted diet pop, the Clarke bar now serves several kinds.

Gene is also very eager to work with students on arranging entertainment for the Clarke Bar. He hopes that students will come to the Clarke Bar after theater productions to discuss what has just been seen and to meet with the performers.

All in all, Gene is very enthusiastic about making the Clarke Bar "a place where tri-college students will want to go to relax and have a good time."



Service given through complementary roles

By Elaine Konz and
Aimee Pacholski
Staff Writers

"If our gift is to speak God's message, we must do it according to the faith that we have. If it is to serve, we must serve. If it is to teach, we must teach. If it is to encourage others, we must do so. Whoever shares with what he has, must do so generously." (Romans 12:6-8)

If one is to speak God's message is he to serve and teach? Or is he to teach and serve? Is it possible to be a teacher and a priest all in one? We searched and searched for an answer and found it as we approached two men who are seen frequently at Clarke.

Though starting from different backgrounds, their paths have crossed and intertwined at a center point, which is indeed Clarke. Father James Barta, a native of Iowa and a graduate of Loras, came to the Clarke community with the intent of being a liturgist. As a psychology teacher at Loras, he also finds his home to be in the Loras community. Father Dennis Zusy, a native of Wisconsin and a graduate of Aquinas Institute in River Forest, Illinois set his path to Clarke with the intent of becoming a biology teacher. As a priest, he makes his home at the Aquinas Institute.

The question came up: Can a liturgist and a biology teacher relate in a community? Just as easy as the question can be asked, an answer can be given... yes! Many times people have the idea of an identity having a small compartment and each slot is filled with different roles. One can spend a certain amount of minutes as a priest and a certain amount of minutes as a teacher...two separate roles at two separate times. Not so! Father Zusy and Father Barta have found that many different roles complement each other to allow a further growth in their identity.

The chaplains believe that part of being a priest is being a teacher and to teach is to provide service. Being a priest doesn't confine one to just teaching religion. The purpose of life is to know and love God. As a goal being to sanctifying God's people, many tools can be used.

Father Zusy uses his interest and knowledge of biology and his ability to share it through a teaching experience as a tool. Biology is concerned with life—with us as human beings and with all other life in the world. He doesn't see his role as strictly theology, but sees it as combining two worlds into one. Whether this "oneness" is communicated through a Mass, on the beach during an ecology trip, praying as we walk and think about God on a beautiful fall day, or looking at a leaf, we realize that we're all one in this redeemed world and realizing how great it is.

"I am a priest for people by being a teacher," is Father Barta's way of explaining his mission in life. A priest has a unique role by the activity of actually saying Mass in a celebration. But this job could be used in other aspects as well. Father Barta sees his



Photo by teresa mori

Father James Barta (left) and Father Dennis Zusy have combined their roles as teachers and priests to provide service to the Clarke community.

main role as contact, whether it is as a liturgist, a teacher, or a psychologist. The roles all come together to form one whole person.

Each man had a life-long aspiration to be a priest, but the decision to be a teacher came about in different ways for each.

Father Barta's first decision to become a teacher came about in an unusual manner. It just happened that one day as he walked down a corridor at Loras, he was literally pulled into a room. Questions were thrown at him: "Have you ever thought about teaching?" "Would you consider teaching in the psychology department?" Although his major had been Latin, and he had never given psychology any thought, he entered graduate school in the fall of the same year. He returned to Loras to teach and was asked to serve as chaplain at Clarke.

Father Zusy, on the other hand, came to Clarke six years ago with the intention to teach. His under-grad work was in philosophy, but in graduate school he pursued his interest in biology and eventually attained his Ph.D. He, like Barta, gained his dual role by the answer of "yes" when he was asked to consider the possibility of extending his

participation in the Clarke community. Father Zusy worked his way into the position of assistant chaplain from first concelebrating at special liturgies and ultimately sharing the Mass schedule.

When asked his goals pertaining to the Clarke community Father Zusy responded with an attitude of sharing. To help people to see and enjoy the things he sees and enjoys while at the same time learning himself is his basic goal. To see the community comfortable in the redeemed world, and not fragmented into religious and secular is also something toward which he would like to strive.

As head chaplain, Father Barta sees his goal at Clarke to contribute to the liturgical life of the college. He finds Clarke to be a very enthusiastic community with responsive people. Thus, his goal is to keep what is working and to aid in its expansion and growth.

In the classroom sense, Father Barta does not teach on the Clarke campus. He feels it is not necessary to have a chaplain as a teacher to be completely effective, though he doesn't encounter as many people as he would like. But even here many more dimensions come into play as how to get more contact.

Since there is no office, it is difficult to get an appointment with the chaplain. But even on a casual basis, he sees a need of further contact. Father Barta gave a few ideas as social events, eating dinner, and casual stops in the halls. To know the students personally is an asset to any community, Father Barta feels.

Father Zusy sees having his home at Aquinas as an asset. The Dominican community and its structure of living, working and praying together is supportive of the priest's sharing goal. As business manager for the community, Father Zusy shares a different part of himself than he does at Clarke.

Setting aside these assets and hinderances, goals and aspirations, roles as teacher or priest, friend or counselor, Father Barta and Father Zusy are indeed two very important and special people in the Clarke community. Without them, Clarke would be without a dimension that makes the community what it is.

"Go, then, to all peoples everywhere and make them my disciples: baptize them in the name of the Father, the Son, and the Holy Spirit, and teach them to obey everything I have commanded you. And remember! I will be with you always, to the end of the age." (Matthew 28:19-20)

Naturally fresh foods are found fulfilling

By Mary Brady
Staff Writer

In the Bible, Genesis says that we're to take care of our domain and this includes especially and most importantly our bodies. Elin Edwards, faculty member of the Clarke English department, has her own ideas for taking care of her body: natural foods.

The natural ways in which she prepares her foods are not new; they are simple and quite old-fashioned. "Natural foods aren't actually the health foods that you buy in the nutrition stores. I try to buy things that aren't processed," remarked Elin. "Processing food can take out many of the vitamins and have. The preservatives and additives found in certain processed foods really aren't that good for your body."

"We've really become aware of the effect these foods have on our bodies," said Elin speaking for her husband Henry also. "The types of foods you eat affect how you act and think."

"I'm not a vegetarian because I think that humans are carnivorous by nature. We need the proteins that some meats can give us and the animals we do eat are part of the life cycle of our planet. My husband would actually go out and talk to the chickens before butchering them and explain that this is what they were here for. We also eat a lot of fish, which we catch ourselves."

Elin and Henry grow a variety of foods in their backyard. "We didn't keep track of anything, where, how much or what we planted, so each plant was a mystery to us till it bloomed. There's just something extra special about having your own garden. You lose the excitement of the wonders of our universe by buying goods in the grocery store."

When necessary the Edwardses will purchase fresh vegetables from the grocery store and frequently visit the farmers market (by the Walsh Store across from the Dubuque City Hall, Saturday mornings from 7 to 10) where they can purchase fresh eggs, chickens, vegetables, fruits and even flowers. They also purchase a lot of food from Life Force which is a food co-op that buys flour, honey, wheat germ, and other grains in bulk. They have large barrels of walnuts and also a whole wall cabinet full of herbs, spices and herb teas.

Elin cans, preserves, and pickles vegetables and fruits. They also make their own wine. With raw milk she makes her own cheeses, butter, buttermilk, yogurt, and cottage cheese. They buy whole wheat, rye, corn, barley and grind their own meal and flour with a grain mill they received as a wedding present.

"I make all my own breads and haven't bought any bread in five years. Homemade bread is cheaper and tastes better than store bought bread. It doesn't really take a whole lot of time to make, either."

ELIN EDWARDS' CHOP SUEY-CHOW MEIN RECIPE

I. RICE

Bring 1 cup of raw brown rice, 3 cups of water, and 1 teaspoon of salt to a boil. Boil 5 minutes. Turn heat to low, cover, and simmer for about 20 minutes or until most of the water is absorbed. Turn heat off and let stand, covered, another 10 minutes. This makes about 3 cups of rice.

II. SAUCE

Choose 2 or 3 of the following vegetables, 1/2 cup each, and chop coarsely. Stir-fry in a wok or castiron frypan with 1 T. oil for about 5 minutes only.

celery
onion
mushrooms
green pepper
parsnips
mustard greens
snow peas
zucchini
kale
broccoli
carrots
bamboo shoots
water chestnuts
just about any other vegetable.

Add (if desired) one of the following meats, chopped or sliced; stir-fry just until browned.

1/4 lb. beef (round steak or stew meat)
1/4 lb. pork
1 or 2 chicken breasts
1 can tuna fish
1/4 or 1 can shrimp

Add:
1 cup beansprouts+
1 cup water mixed with 2 T. cornstarch and 3 T. soy sauce.
Stir until thick.
Serve: sauce over the rice; pass more soy sauce.

+BEANSPROUTS

1. Cut a circle of window screen to fit in a canning jar.
2. In a pint canning jar, soak about 2 T. mung beans (or lentils or alfalfa seeds) in water overnight. Drain water through screen lid, leaving beans slightly moist but not standing in water.
3. Put the jar on its side on a shelf somewhere. Rinse and drain beans every day. In two or three days, eat your beansprouts.

(Try a peanut butter and beansprout sandwich, or add them to any salad or hot-dish, or just eat raw; they taste like fresh peas right from the garden.)

ELIN'S KITCHEN SINK COOKIES

Combine:
1 c whole wheat flour
1/2 c white flour, unbleached
1-3 c rolled oats
3/4 c coconut
1/4 c instant milk powder
1/4 t salt
1 t cinnamon
1/4 t ginger
3/4 c raisins
3/4 c chocolate chips
1/4 c peanuts or walnuts
1-3 c sunflower seeds
1/4 c oil or melted butter
1/4 c molasses
1/4 c honey
2 eggs, beaten

after all is mixed together well, drop by spoonfuls on ungreased cookie sheets. bake at 350 degrees for 10-12 minutes. makes 4 dozen.

(some of the ingredients can be left out or substituted for, as you wish.)

(Lin Yutang, Organic Gardening and Farming, September 1976)

